

	Grand Ballroom	104A	104B	104C	1028C	1038C	2028C	2038C	101A	101B	201A	201B	204	Exhibit Hall
SUNDAY, JULY 14														
Opening Session – Ivan Parkin Lecture – Grand Ballroom <i>Digesting Truth: Navigating Food Safety Education in the Age of Misinformation</i> - Lawrence Goodridge, Canadian Research Institute for Food Safety, Guelph, Ontario, Canada														
MONDAY, JULY 15														
Monday 8:30 a.m. – 12:30 p.m.	S1 – Outbreak Symposium	S2 – Enhancing Food Safety through Genomic Insights: Advancements in Quantitative Microbial Risk Assessments	RT1 – The Inclusion of Foreign Material Inspection and Foreign Material Forensics in Food Safety Programs and Management	S3 – Follow Your Bacteria: A Data Based Systems Approach for Safe Meat	RT2 – Detection of Enteric Viruses, Methodological Considerations and Interpretation of Results: Scientific Findings of an Expert Panel	S4 – Safer with Pressure: State of the High Pressure Processing Industry and Emerging Applications	RT3 – Unraveling the Secrets of Sanitation Programs: How to be a Sanitation Change Agent for Decontamination in Retail Food Establishments	S5 – Bridging Data Gaps in Microbial Pathogens Along the Aquaculture Value Chain for Fish in Informal Markets: Advancing Science-Based Analysis for Enhanced Food Safety in Low- and Middle-Income Countries	S6 – Food Safety of Cheese Brines: Management and Prevention Strategies	Technical Session 1 – General Microbiology, Meat, Poultry, and Eggs, and Microbial Food Spoilage	Technical Session 3 – Food Chemical Hazards and Sanitation and Hygiene	Technical Session 5 – Food Allergens, Retail and Food Service Safety, Seafood and Viruses and Parasites		Poster Session 1 – Communication Outreach and Education, Food Defense, Food Fraud, Food Law and Regulation, Food Processing Technologies, Food Safety Systems, Laboratory and Detection Methods, Retail and Food Service Safety, Sanitation and Hygiene, Seafood, and Viruses and Parasites
Monday 12:30 p.m. – 1:30 p.m.		S7 – Agricultural Water Treatment: Deploying Conventional and Emerging Solutions to Improve Water Quality for Fresh Produce	RT4 – Beyond Root Cause: Targeting Pathogen-Forming and Tailoring Strategies to Prevent Future Foodborne Illnesses	S8 – Learnings and Products of Public and Private Organizations Developing and Implementing Food Safety Foresight Systems and Approaches	RT5 – Understanding the Risks of Foodborne Viruses in Foods and Water	S9 – Cultivating a Culture of Food Safety: Key Learnings Towards Food Safety Improvement	RT6 – Ingredient Safety: Current Perspectives from Food Toxicologists	S10 – Beyond Pathogens: “GRAS” Microbes as Silent Carriers of Antimicrobial Resistance (AMR) Genes, Posing a Challenge to Food Safety	S11 – New Insights into Sampling and Testing Ready-to-Eat Foods: Lot-By-Lot Vs. across Food Supply, Practical Considerations, and Risk Assessment					
U.S. Regulatory Update on Food Safety – Grand Ballroom James Jones, Food and Drug Administration, Silver Spring, Maryland; and Emilio Esteban, U.S. Department of Agriculture, Washington, DC														
Monday 1:30 p.m. – 5:15 p.m.	S17 – Global Recommendations on Food Allergens from the Joint FAO/WHO Expert Meeting	S12 – Global Recommendations on Prevention and Control of Microbiological Hazards in Fresh Fruits and Vegetables from the Joint FAO/WHO Expert Meeting	RT7 – Establishing Clean Breaks – Hygienic Separation of Production in Low Water Activity Foods	S13 – Back to Basics: Essential Elements of an Allergen Control Program	RT8 – Laboratory and Regulatory Challenges of Probiotics in Food Products	S14 – Advancements in Sample Preparation for Enteric Virus Detection from Diverse Matrices	RT9 – Don’t Let It Happen Again! Avoiding Another GIANT Recall in Aseptically Packaged Foods and Beverages	S15 – Generating Practical Data Insights into Foodborne Illness and Disease Exposure Disparities Using Epidemiological and Related Data	S16 – Rapid Listeria Detection in Post Lethality Environment of RTE Meat Processing Plants: Developments, Applications and Challenges	Technical Session 4 – Developing Scientist Finalists	Technical Session 6 – Molecular Analytics, Genomics and Microbiome and Laboratory and Detection Methods			
Monday 1:30 p.m. – 5:15 p.m.	S18 – Understanding Consumer Reactions during Foodborne Illness Outbreaks and Food Recalls: Research from CDC, USDA, and FDA	RT10 – Think Like a Criminal – the Dark World of Food Fraud	S19 – Grounding the Discussion on Toxic Elements in Food: Updates from Production to Regulation	RT11 – Cronobacter spp. Control: Bridging Knowledge Gaps and Taking Action	S20 – Sample Pooling: Luring or Solution?	RT12 – Code Club: Leveraging Statistical Programming to Get the Most from Your Data	S21 – Public Health Consequences of Listeria Monocytogenes, and Possible Future Regulatory Approaches that Reflect a Risk-Based Approach	S22 – Food Packaging Should Protect, not Hurt: Assessing and Mitigating Physical Hazards in Packaging Materials						
TUESDAY, JULY 16														
Tuesday 8:30 a.m. – 12:15 p.m.	S23 – New Estimates for the Global Burden of Foodborne Disease – Where Are We and Where Are We Going?	RT13 – Can Food Manufacturers Afford Not to Use Whole Genome Sequencing?	S24 – Emerging Foodborne Pathogens in Water-Associated Outbreaks: How Technology Can Assist Outbreak Investigations	RT14 – Importance of Outreach to Spanish-Speaking Growers and Farmworkers to Ensure Food Safety for U.S. Consumers	S25 – Achilles Heel in the Food Safety Programs of Food Manufacturing Plants – Evaluating Recontamination Risks	S26 – Food Safety within the Traditional and Modern Horticultural Sector in Africa	S27 – Complexity in Baking Process - Food Safety Challenges, Risk Management, and Validation	S28 – From Kimchi to Kombucha: Exploring the Diversity of Fermented Foods, Understanding Preventive Control and Navigating the Regulatory Ambiguities	S29 – Predicting the Unpredictable: How Translatable Are Available Microbial Models to Risk Assessment of Plant-Based Foods?	Technical Session 2 – Data Management and Analytics and Modeling and Risk Assessment	Technical Session 7 – Produce and Water			Poster Session 2 – Antimicrobials, Beverages and Acid/Acidified Foods, Epidemiology, Food Toxicology, General Microbiology, Meat, Poultry and Eggs, Modeling and Risk Assessment, Molecular Analytics, Genomics and Microbiome and Plant-Based Alternative Products
Tuesday 12:30 p.m. – 1:15 p.m.	S30 – Fresh Produce Food Safety Culture Perspectives from the U.S. and Central America (The Food Industry, Government, Consumers and Schools)	RT15 – How Did FDA Define Strong Evidence for Food Traceability List (FTL) Foods and What Are Its Implications for the Future?	S31 – Climate Change: Is it Affecting the Prevalence of Foodborne Pathogens in the Environment?	RT16 – Advancing Food Safety Regulation: A Globally Applicable Maturity Model	S32 – Modeling Everywhere: How Models can Aid Decision Making in Food Safety and Shelf-Life Extension	S33 – Dry Cleaning and Sanitation in Dry, Low Moisture Environments	S34 – Persister: A Dormancy State of Pathogenic Bacteria in the Agro-Ecosystem and Food Supply Chain	S35 – One Health Approach to Address Zoonotic Foodborne Parasites	S36 – “Risk Vs Hazard Safety Assessments for Food: The Consumer Impact of TIO?”					
IAFP Business Meeting – 2018														
Tuesday 1:30 p.m. – 5:15 p.m.	RT17 – Transitioning from Grad School to Professionals: Insights from Recent Graduates	S37 – Novel Pathogen Detection and Enumeration Approaches for Meat and Poultry	S38 – Global Guidance on the Use of Risk Categorization for Risk-Based Inspection Programming: Sharing FAO’s Experience in Africa	S39 – Controlling Persistent Listeria in Food Retail: Honing Data Analytics for Root Cause Analysis and Intervention	RT18 – Transitioning from Auditor to Coach: Reimagining Retail Audits to Build Collaborative Relationships and Dissolve the “Us Vs. Them” Mentality	S40 – Root Cause Analysis for Non-Cultivable Foodborne Pathogens: Needs, Challenges, and Opportunities	RT19 – Sweet and Saucy! The Role of Sugar and Other Important Considerations in the Classification and FDA Filing of Acidified Foods	S41 – “Cure” What Ails You: Nitrite Alternatives in Meat Systems	S42 – Under the Influence: Impact of Plant Metabolites on Survival & Persistence of Foodborne Pathogens	S43 – Integrated Modeling Approaches to Support Firm-Level Decision Making in Produce Safety	Technical Session 8 – Food Fraud, Food Processing Technologies, Food Toxicology, Low-water Activity Foods, and Physical Hazards and Foreign Material		Marketplace	Third Get-Connected Market: Connecting More IAFP Professionals on Food Safety in Africa!
Tuesday 1:30 p.m. – 5:15 p.m.	RT20 – Are We Meeting Our Targets? Healthy People 2030 and the National Effort to Drive Down Foodborne Illness in the United States	S44 – Food Safety Risk Assessment in Latin America: Successful Stories from Countries Transforming Industry Standards and Food Safety Policy	S45 – Impact of Effective and Timely Communication of Relevant and Complex Scientific Data to Influence Human Behavior	RT21 – Strengthening the Frontline of Food Safety: Meeting the Growing Demand for Competent Auditors, Inspectors, and Assessors	S46 – Bringing the Environment into the Lab: Preventing the Next Outbreak by Using Controlled Environments to Understand What Caused the Last One!	RT22 – Leveraging GS1 Standards and Advanced Data Carriers to Support FSMA 204 Traceability Requirements	S47 – Low Calorie Sweeteners: An Update on the State of the Science	S48 – From Pathogen Transcriptomics to Prevention Strategies	S49 – Foodborne Pathogen Biofilms, Environmental Microbial Community, and Food Safety					
WEDNESDAY, JULY 17														
Wednesday 8:30 a.m. – 12:15 p.m.	S50 – Enhancing Consumer Protection: Proactive Salmonella Serotyping with Data-Enriched Insights and Unified Efforts in Policy, Industry, and Biotech	S51 – Analytical Challenges in Developing Successful Risk Management and Control Monitoring Strategies	S52 – Listeria Monocytogenes in Ice Cream Products-Review of Outbreaks and Prevention Activities	RT23 – Current and Novel Approaches to Food Source Attribution	S53 – The Past, Present, and Future of Surrogates for Validating Food Safety Controls	S54 – Can a One Health Approach be a Roadmap to Reduce Salmonellosis?	S55 – Improving Food Safety in Traditional Food Markets: The Eatsafe Approach	S56 – A Summary of Recent Consumer Food Safety Behavior Research: Takeaways, Challenges, and Next Steps	Technical Session 9 – Communication Outreach and Education and Food Safety Systems	Technical Session 10 – Beverages and Acid/Acidified Foods, Epidemiology, and Plant Based Alternative Products				Poster Session 3 – Animal and Pet Food Safety, Dairy, Data Management and Analytics, Food Allergens, Food Chemical Hazards, Low-water Activity Foods, Microbial Food Spoilage, Packaging, Pre-harvest Food Safety, Produce, and Water
Wednesday 1:30 p.m. – 3:15 p.m.	S57 – Focusing on Foodborne Illness: The Science Supporting U.S. Department of Agriculture’s Proposed Salmonella Framework	S58 – From Label to Table: Understanding the USDA’s Bioengineering Labeling Rule	S59 – From Cart to Kitchen: Data-Driven Insights on E-Commerce Food Safety for Delivery	RT24 – The Required Evolution of Best Practices Based on Science for Fresh Cut Produce	S60 – Rapid Microbiological Test Methods - Are They Still an Important Part of a Food Processor’s Food Safety Program?	S61 – Wax on Wax Off: Foodborne Pathogen Contamination from Wax Application and Wax Applicators	S62 – Food Safety and Regulatory Considerations for Raw Pet Foods: Challenges and Opportunities	S63 – Flour: Fostering Food Safety - Industry and Regulatory Collaboration to Minimize Health Risks in Raw Flour Products						
Wednesday 1:30 p.m. – 3:15 p.m.	S64 – Cultivating Meaty Cells - a Perspective Focus on Food Safety, Regulatory, and Experiences	S65 – Empowering the Detection and Characterization of Foodborne Pathogens Using Artificial Intelligence and Advanced Analytical Techniques	S66 – Training Low-Literacy Groups across Cultures: Balancing Universal Principles and Custom Approaches	S67 – Unraveling Pathogen Dynamics: Insights from a Multi-Year Collaborative Longitudinal Study in the Southwest	S68 – New Quantitative Risk Assessment Models for Listeria Monocytogenes: Insights and Applications	S69 – From Process to Product: Bio-Mapping and Potential Solutions for Ensuring Poultry Production Safety and Sustainability	S70 – Metagenomic Tools for Identifying Eukaryotes and Associated Microbiota in Complex Samples: Challenges and Strategies	S71 – Microplastics and Nanoplastics: Are They Really Long-Overlooked Food Safety Threats?	Technical Session 11 – Dairy and Pre-harvest Food Safety	Technical Session 12 – Antimicrobials				
Wednesday 4:00 p.m. – 4:45 p.m.	John H. Silliker Lecture – 104 <i>The Future of Food Safety: Future Shock?</i> – Robert Brackett, IEH Laboratories and Consulting Group, Conley, Georgia													